

Hot hors d'oeuvres

GF (gluten free) --- V (vegan) --- Veg (vegetarian)--- DF (dairy free)

Louie's Venison Roll Ups (GF) (Minimum 2 dozen)

Bacon wrapped venison, jalapeno, and smoked mozzarella- Grilled and brushed with molasses Dijon
\$38 per dozen

Deep Ellum Pimento Cheese Fritters (Veg) (Minimum 2 dozen)

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers -Panko breaded and fried golden brown - Served with house Tabasco jam \$36 per dozen

Prime Rib Sliders (Minimum 4 dozen)

Slow smoked black angus ribeye shaved thin and piled high on a rosemary ciabatta bun with horseradish cream and caramelized onions. \$72 per dozen

Maple Bourbon Meatballs (Minimum 3 dozen)

Beef meatballs baked then simmered in a rich maple bourbon BBQ sauce \$32.00 per dozen

Pork Belly Candy (GF) (Minimum 3 dozen)

Sweet & smoky rubbed pork belly roasted crispy and glazed in a Grand Marnier molasses \$32.00 per dozen

Stuffed Mushrooms (Veg) (Minimum 3 dozen)

Ritz cracker stuffing baked with parmesan. \$32 per dozen

Bacon Wrapped Dates (GF) (Minimum 3 dozen)

Medjool dates stuffed with goat cheese, wrapped in chili dusted bacon, and drizzled with honey \$32 per dozen

Crispy Spring Rolls (V) (Minimum 3 dozen)

Asian julienne vegetables and glass noodles stuffed in wonton wrappers and fried- Served with house made sweet & sour sauce \$32 per dozen.

Shrimp Fingers (Minimum 3 dozen)

Soy marinated shrimp wrapped in rice paper, fried golden brown -- Served with house made sweet and sour sauce
\$42.00 per dozen

Crab Cakes (Minimum 3 dozen)

Texas gulf coast lump blue crab cake with horseradish Dijon remoulade **\$48.00 per dozen**

Crab Stuffed Mushrooms (Minimum 3 dozen)

Ritz cracker crabmeat stuffing baked with parmesan. **\$42.00 per dozen**

Spanakopita (Veg) (Minimum 4 dozen)

Mini pies stuffed with spinach, onions, cheeses and herbs that are all enfolded by crispy, flaky phyllo dough.

\$34 per dozen

Cold hors d'oeuvres

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Shrimp Fresh Rolls (GF) (Minimum 3 dozen)

Lettuce, basil, carrots, bean sprouts, and mint wrapped in rice paper and served with Thai peanut sauce

\$36 per dozen

Caprese Kebabs (GF) (Veg) (Minimum 3 dozen)

Local fresh mozzarella balls, grape tomatoes, and fresh basil --- Drizzled with EVO and balsamic reduction

\$30 per dozen

Watermelon Kebobs (GF) (Veg) (Minimum 4 dozen) - Watermelon balls tossed in mint, feta, and drizzled with

balsamic reduction **\$30 per dozen**

Little Devils (GF) (Veg) (Minimum 4 dozen)

Deviled Eggs spiked with Sriracha and topped with shaved jalapeno. **\$36 per dozen**

Bruschetta (veg)-Rosemary focaccia toast topped with roasted Roma tomatoes, garlic, fresh basil and drizzled with balsamic reduction. **\$30 per dozen**

Smoked Salmon Crostini's- House cured and smoked salmon on rosemary focaccia toast smeared with herb goat cheese and traditional accompaniments **\$34 per dozen.**

Soup & Salad

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Full pan serves 20-24

Eight quarts serves 20-24

Y.O. House Salad (GF) (Veg)

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette ---\$ 120.00

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil ---\$ 120.00

Caesar Salad (Veg)

Our version of the classic---\$ 96

Chuck Wagon Chili

A 50-year-old recipe from the Y.O. Ranch---\$ 120

Chicken or Tofu Tom-Kha (Thai coconut milk broth soup) (GF) (DF)

Coconut milk, galangal, tomato, mushroom, kaffir lime, lemongrass, lime juice and chili paste---\$96

Burrata Slices (GF) (Veg) (Minimum 4 dozen)

Thick slices of beefsteak tomatoes topped with Fresh Burrata di Bufala and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction---\$ 48 per dozen.

Displays

Texas Hill Country Wild Game Charcuterie Board --- Assortment of house cured and smoked game meats with seasonal accompaniments \$220.00 serves 25-30

Smoked Salmon (GF)--- House cured and smoked side of salmon served with traditional accompaniments \$140 serves 25-30

Artisanal Cheese Board (Veg)--- Assortment of local cheese handpicked by our chef and cheese maker of the Dallas Mozzarella Company (downtown Dallas) --- Served with fresh rustic Milano bread, focaccia parmesan toast points, and seasonal fruits, nuts & berries, \$7.00 pp minimum of 40 ppl.

Mediterranean Grilled Vegetables and Crudité (Veg)---A combination of grilled and raw marinated farmers market vegetables--- Served with buttermilk herb dressing (vegan dressing upon request) \$6.00 pp minimum of 40 ppl

Assorted Mini Desserts -- Luscious Lemon Squares , Meltaway Dream Bar , Pecan Chocolate Chunk Bar, Caramel Apple Granny Bar \$280.00 14 pieces of each

Banana Pudding -- Our famous baked banana pudding with meringue \$ 85.00

Carving Stations

All meats are priced for 25-30 people (Due to the volatile beef market prices subject to change)

All meats are sliced to 4-8 oz.

All meats are served with herb focaccia slider rolls.

Prime Rib — Whole rib roast slow roasted overnight served with au jus & creamy horseradish
\$500.00

Smoked Tenderloin — Served with Au jus & creamy horseradish
\$550.00

Smoked Turkey Breast — Citrus spiced cranberry chutney
\$225.00

Rack of Lamb — Plum wasabi glazed and served with mint jelly
\$550.00

Roasted Pork Loin — Smoke maple Dijon glazed pork loin
\$250.00

Suggested Sides

All sides are priced by the pan and serve 25-30 people.

After the first pan half pans can be ordered

Collard Greens — \$120

Whipped Potatoes — \$120

Tabasco Goat Cheese Grits — \$120

Gouda Mac & Cheese — \$150

Portobello Mushrooms — \$150

Steamed Asparagus — \$160

Roasted Brussel Sprouts Bacon — \$150

Wild Rice — \$120

Scalloped Potatoes — \$140

Creamed Spinach — \$140